

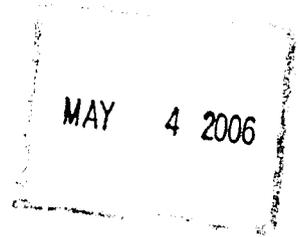


United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Rev
off
5/15/06



Dr. Jorge Amaya
Presidente
Servicio Nacional de Sanidad y Calidad Agroalimentaria
Secretaria de Agricultura, Ganaderia, Pesca y Alimentacion
Paseo Colon 367-Piso 9
1063 Buenos Aires
Argentina

Dear Dr. Amaya:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Argentina's meat inspection system September 21 to October 26, 2005. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (202) 720-3781, at (202) 690-4040 or electronic mail at sally.white@fsis.usda.gov.

Sincerely,

Sally White
Director
International Equivalence Staff
Office of International Affairs

Enclosure

cc: Robert Hoff, Agricultural Counselor, US Embassy, Buenos Aires
Jose Molina, Agricultural Attaché, Embassy of Argentina
Robert Macke, Assistant Deputy Administrator, ITP, FAS
Jeanne Bailey, FAS Area Officer
Amy Winton, State Department
Barbara Masters, Administrator, FSIS
Karen Stuck, Assistant Administrator, OIA, FSIS
William James, Deputy Assistant Administrator, OIA, FSIS
Linda Swacina, Executive Director, FSIA, OIA
Barbara McNiff, Director, FSIS Codex, OIA
Donald Smart, Director, Program Review, OPEER, FSIS
Sally White, Director, IES, OIA
Clark Danford, Director, IEPS, OIA
Mary Stanley, Director, IID, OIA
AJ Ogundipe, IES, OIA
Country File

FINAL

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FINAL REPORT OF AN AUDIT CARRIED OUT IN
ARGENTINA COVERING ARGENTINA'S MEAT
INSPECTION SYSTEM

SEPTEMBER 21 THROUGH OCTOBER 26, 2005

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority: National Service for Animal Health and Agro-Food Quality (<i>Servicio Nacional de Sanidad y Calidad Agroalimentaria</i>) (SENASA)
DFPOA	Directorate for Products of Animal Origin and Inspection (<i>Dirección Fiscalización de Productos de Origen Animal</i>)
DNFA	National Directorate for Inspection of Foods and Agricultural Products (<i>Dirrección Nacional de Fiscalización Agroalimentaria</i>)
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
<i>Salmonella</i>	<i>Salmonella</i> species
SENASA	National Service for Animal Health and Agro-Food Quality (<i>Servicio Nacional de Sanidad y Calidad Agroalimentaria</i>)
SPS	Sanitation Performance Standards
SSOP	Sanitation Standard Operating Procedures
VIC	Veterinarian-In-Charge

1. INTRODUCTION

The audit took place in Argentina from September 21 through October 26, 2005.

An opening meeting was held on September 21, 2005, in Buenos Aires with the Central Competent Authority (CCA). In this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Argentina's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, representatives from the provincial offices, and local inspection offices.

2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit. The objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: The headquarters of the CCA, two provincial offices, two laboratories performing analytical testing on United States-eligible product, 11 bovine slaughter/cutting establishments and one bovine processing establishment.

Competent Authority Visits			Comments
Competent Authority	Central	01	Buenos Aires
	Provincial	02	Santa Fe and Bahia Blanca
	Local	12	Establishment level
Laboratories		02	- 8 of the 11 establishments were slaughter/cutting - 3 of the 11 establishments were slaughter/cooking
Bovine Slaughter/Processing Establishments		11	
Processing Establishment		01	
Cold Storage Facilities		0	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in Argentina's inspection headquarters and in two provincial offices. The third part involved on-site visits to 12 establishments: 11 slaughter/cutting establishments and one processing establishment. The fourth part involved visits to two laboratories; one government laboratory and one private laboratory. The National Reference laboratory was conducting analyses of field samples for microbiological, residue, and species testing. The Laboratorio Bioquimico

Dres Fueyo was conducting analyses of field samples for the presence of *Salmonella* species.

Program effectiveness determinations of Argentina's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella* species. Argentina's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Argentina and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

In the opening meeting, the auditor explained that Argentina's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Argentina. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing programs for generic *E. coli* and *Salmonella* species.

No equivalence determinations have been made by FSIS for Argentina.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The following findings were reported from the October/November 2003 FSIS audit:

- Hazard Analysis and Critical Control Point (HACCP) implementation deficiencies were found in two out of 24 establishments audited.

- Sanitation Standard Operating Procedures (SSOP) implementation deficiencies were found in two out of 24 establishments audited.
- Sanitation Performance Standard (SPS) implementation deficiencies were found in two out of 24 establishments audited.
- Two out of 24 establishments received Notice of Intent to Delist (NOID).

The following findings were reported from the May/June 2004 FSIS audit:

- SPS- implementation deficiencies were found in four out of 10 establishments audited.
- Post-mortem slaughter inspection procedures for beef heads were not effectively implemented in three out of 10 establishments audited.

All deficiencies noted during the May/June 2004 FSIS audit had been addressed and corrected.

6. MAIN FINDINGS

6.1 Government Oversight

6.1.1 CCA Control Systems

The National Service of Animal Health and Agro-Food Quality (*Servicio Nacional de Sanidad y Calidad Agroalimentaria*-SENASA) has the responsibility for carrying out Argentina's meat inspection program including oversight and enforcement of the FSIS regulatory requirements in establishments certified to export to the United States. SENASA is an agency under direct supervision of the Secretary of Agriculture, Livestock, Fisheries, and Food. SENASA has four National Directorates as follow:

- Animal Health Directorate
- Plant Protection Directorate
- Technical, Legal, and Administration Affairs Directorate
- Inspection of Foods and Agricultural Products Directorate

The National Directorate of Inspection of Foods and Agricultural Products (*Dirección Nacional de Fiscalización Agroalimentaria* - DNFA) is responsible for oversight of establishments that produce food products for both domestic and foreign markets. Within DNFA is the Directorate for Products of Animal Origin and Inspection (*Dirección Fiscalización de Productos de Origen Animal* - DFPOA), which has responsibility for inspection of food products of animal origin. DFPOA has five departments as follow:

- Poultry
- Fisheries
- Red Meat Slaughter

- Processing
- Dairy and Honey

Each department has a “Coordinator” responsible for overseeing all activities related to its functions. Establishments certified to export meat products to the United States are the responsibility of either the Coordinator for red meat slaughter or the Coordinator for processing, depending upon the type of establishment involved. Responsibility for processing includes cold-storage facilities. However, if a slaughter establishment also conducts processing operations in the same facility, it falls under the oversight of the red meat slaughter Coordinator. The Coordinators report to the Director of DFPOA.

Under each Coordinator, there are Supervisors and Provincial Veterinarians. There is also a special assistant to the Director of DFPOA, who oversees all audit related activities involving establishments certified to export to the United States. This special assistant has supervisory authority over the coordinators, supervisors, Provincial Veterinarians, and Veterinarians-in-Charge to ensure that all United States requirements are being properly enforced and implemented.

All Supervisors are stationed in SENASA headquarters in Buenos Aires and are responsible for oversight of inspectors in establishments in the provinces. There are five Supervisors for red meat slaughter establishments, each of whom has oversight over at least one establishment certified to export to the United States. There are 16 processing-establishment Supervisors, seven of whom have oversight over at least one establishment certified to export to the United States. There were 32 establishments certified to export to the United States, at the time of this audit, which were located in six provinces as follow:

1. La Pampa (one establishment)
2. San Luis (one establishment)
3. Santa Fe (four establishments)
4. Cordoba (one establishment)
5. Entre Rios (one establishment)
6. Buenos Aires (twenty four establishments)

The Provincial Veterinarians have oversight over all red meat slaughter, processing, poultry, fisheries, dairy, and honey establishments that produce foods of animal origin within their assigned geographic areas. There are 16 Provincial Veterinarians with red meat slaughter or processing facilities within their geographic areas of responsibility. Eight of these 16 have oversight over establishments that export meat products to the United States.

At the establishment level, the Veterinarian-in-Charge is responsible for overall inspection activities at that establishment. Under the Veterinarian-in-Charge (VIC) are additional veterinary inspectors and auxiliary inspectors.

6.1.2 Ultimate Control and Supervision

Control in both slaughter and processing establishments is accomplished by the VIC. The VIC supervises additional veterinary inspectors and auxiliary inspectors.

The VIC reports directly to a Supervisor in Buenos Aires or to the Provincial Veterinarian, depending upon the geographic location of the establishment. Supervisors or Provincial Veterinarians conduct the monthly supervisory reviews at each establishment certified to export to the United States.

All inspection personnel assigned to establishments certified to export meat to the United States were full time government employees receiving no remunerations from either industry groups or establishment personnel.

6.1.3 Assignment of Competent, Qualified Inspectors

Approximately 73 veterinarians and 300 meat inspectors provided direct meat inspection service to those establishments that produce products intended to export to the U.S. All official veterinarians and meat inspectors employed by Argentina's meat inspection program possessed the required educational degree necessary to meet minimum qualifications. These inspection personnel went through introductory training as well as participation in on-the-job training under the supervision of experienced veterinarians. Continual training was provided for all inspection personnel as needed. The Provincial Offices maintained individual training records of inspection personnel.

6.1.4 Authority and Responsibility to Enforce the Laws

SENASA has the legal authority and the responsibility to enforce U.S. requirements. Argentina's meat inspection sanitation procedures and standards are regulated by Law No. 3959 (Sanitary Police), published in 1900. The specific applicable section is Article 10, modified by Law No. 17160 in 1967 and by Decree 4238 (Rules for Inspection of Animal Products, Byproducts, and their Derivatives) of 1068. Furthermore, Resolution No. 505 (1998) introduced the Manual of Procedures that specify the slaughter and processing inspection activities required in all species.

Decree 4238/68 provides the legal authority to enforce FSIS requirements. Internal Circulars specify and clarify the FSIS requirements to SENASA field staff. Chapter XXX of this Decree provides for regulatory and penal actions if these requirements are not met.

SENASA's regulatory authority to suspend or revoke an establishment's national or export food production operations is provided by Decree 4238/68, Chapter II, Sections 2.2.24 and 2.2.25. Chapter XXX of Decree 4238/68 provides SENASA with the authority to invoke penalties for violations. The National Directorate of Technical, Legal, and Administrative Affairs is in charge of criminal prosecution. The penalties may range, depending on the severity of the infractions, from monetary fines, for relatively minor ones, through full legal and judicial action in serious cases involving fraud or public health risk.

6.1.5 Adequate Administrative and Technical Support

SENASA had administrative and technical support to operate its meat inspection program and had the resources to support a third party audit.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents in the Buenos Aires SENASA headquarters office and in two Provincial Offices. The records reviews focused primarily on food safety hazards and included the following:

- Internal review reports;
- Supervisory visits to establishments that were certified to export to the United States;
- Training records for inspectors and laboratory personnel;
- Label approval records such as generic labels and animal raising claims;
- New laws and implementation documents such as regulations, notices, directives and guidelines;
- Sampling and laboratory analyses for residues;
- Sanitation, slaughter and processing inspection procedures and standards;
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials;
- Export product inspection and control including export certificates, and
- Enforcement records, including examples of criminal prosecution, consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result the examination of these documents.

6.2.1 Audit of Regional and Local Inspection Sites

The auditor interviewed the Provincial Veterinarians in Santa Fe and Bahia Blanca Provinces.

No concerns arose as a result of these interviews.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of 12 establishments. Eleven were slaughter/cutting establishments and one was a processing establishment. None of the establishments was delisted and none received a Notice of Intent to Delist.

Specific deficiencies are noted in the attached individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis, data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and written corrective action programs.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were audited:

- SENASA Reference Laboratory in Martinez, Buenos Aires. This is a government laboratory that conducts microbiological, residue, and species testing.
- The privately owned and operated Laboratorio Bioquimico Dres Fueyo was conducting analyses of field samples for the presence *Salmonella* species.

No deficiencies were noted.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess an exporting country's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted in this document, Argentina's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, Argentina's inspection system had controls in place, except as noted in this document, for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic

inspection program. The SSOP in all 12 establishments were found to meet the basic FSIS regulatory requirements with no deficiencies.

9.2 Sanitation

The following deficiencies were noted:

- In three establishments, condensate from the overhead's structures was observed dripping onto exposed bovine carcasses or products.
- In one establishment, a ready to use meat mixer exhibited product residues from the previous day's operation on its product contact surfaces.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product, and the implementation of the requirements for control of Bovine Spongiform Encephalopathy (BSE). The auditor determined that Argentina's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was Slaughter/Processing Controls. The controls include the following areas: humane handling and humane slaughter, ante-mortem inspection and disposition; post-mortem inspection and dispositions; implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

The controls also include ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

Specific deficiencies are noted in the attached individual establishment review forms.

11.1 Humane Handling and Slaughter

No deficiencies were observed regarding humane handling or slaughter.

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these

programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the 12 establishments in which they were required. All of the establishments audited had adequately implemented the HACCP requirements.

Specific deficiencies are noted in the attached individual establishment review forms.

11.3 Testing for Generic *E. coli*

Argentina has adopted the FSIS regulatory requirements for generic *E. coli* testing.

Eleven of the 12 establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in all of the eleven slaughter establishments. Statistical process control techniques had been developed in all the slaughter establishments, as required, to evaluate the results of these programs.

11.4 Testing for *Listeria monocytogenes*

Four of the 12 establishments audited were producing ready-to-eat products for export to the United States. In accordance with United States' requirements, the HACCP plans in this establishment had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur and testing for this pathogen was being conducted.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

Argentina's National Residue Testing Plan for 2005 was being followed and was on schedule.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella* species.

13.1 Daily Inspection

Inspection was being conducted daily in all the establishments audited.

13.2 Testing for *Salmonella* species

Argentina has adopted the FSIS regulatory requirements for testing for *Salmonella* species.

Eleven of the 12 establishments audited were required to meet the basic FSIS regulatory requirements for testing for *Salmonella* species and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* species was properly conducted in all of the eight establishments.

13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

13.4 Monthly Reviews

In all of the 12 establishments audited, monthly supervisory reviews of certified establishments were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place, except as noted elsewhere in this report, for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

No livestock or meat was imported from other countries for use in U.S.-eligible product.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

14. CLOSING MEETING

A closing meeting was held on June 28, 2004, in Buenos Aires with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. Nader Memarian
Senior Program Auditor



15. ATTACHMENTS

Individual Foreign Establishment Audit Forms
Foreign country Response to Draft Final Audit Report

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Swift Armour S.A. Villa Gdor. Galvez Santa Fe	2. AUDIT DATE 09/27/05	3. ESTABLISHMENT NO. 13	4. NAME OF COUNTRY Argentina
		5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment:

Date: 09/27/05
Establishment # 13
Slaughter/processing

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

31. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

Nader Memarian

10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico SAIEP La Aronima Saito	2. AUDIT DATE 10/14/05	3. ESTABLISHMENT NO. 189	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		53. Animal Identification	
Part D - Sampling Generic E. coli Testing		54. Ante Mortem Inspection	
27. Written Procedures		55. Post Mortem Inspection	
28. Sample Collection/Analysis		Part G - Other Regulatory Oversight Requirements	
29. Records		56. European Community Directives	O
Salmonella Performance Standards - Basic Requirements		57. Monthly Review	
30. Corrective Actions		58.	
31. Reassessment		59.	
32. Written Assurance			

60. Observation of the Establishment

Date: 10/14/05
Establishment # 189
Slaughter

22/51 The establishment's records did not address all four parts of the corrective action to be followed in response to a deviation from critical limit as required in 9CFR part 417.3.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

Nader Memarian, DVM 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Finexcor S.R.L. Nelson, Santa Fe	2. AUDIT DATE 09/29/05	3. ESTABLISHMENT NO. 249	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

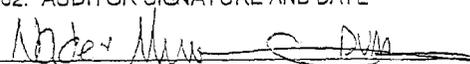
Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 09/29/05
Establishment # 249
Slaughter

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE
 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Mirab S.A. Pilar	2. AUDIT DATE 10/12/05	3. ESTABLISHMENT NO. 1067	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	0
25. General Labeling		53. Animal Identification	0
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	0
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	0
27. Written Procedures	0	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	0	56. European Community Directives	0
29. Records	0	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	0	59.	
31. Reassessment	0		
32. Written Assurance	0		

60. Observation of the Establishment

Date: 10/12/05
Establishment # 1067
Processing (Beef Jerky)

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR

Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Quickfood S.A. Villa Mercedes San Luis	2. AUDIT DATE 10/04/05	3. ESTABLISHMENT NO. 1113	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 10/04/05

Establishment # 1113

Slaughter

10 Condensate from the over head's cooling units was observed dripping onto exposed meat products on the cutting room {9 CFR part 416.13}. Immediate corrective action was taken by inspection officials and establishment personnel.

22/51 The establishment's HACCP verification records did not include initial by the responsible establishment employee for each entry {9CFR part 417.5(b)}.

61. NAME OF AUDITOR

Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE



10-31-05

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Consignaciones Rurales Berazategui	2. AUDIT DATE 10/19/05	3. ESTABLISHMENT NO. 1378	4. NAME OF COUNTRY Argentina
		5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM	6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 10/19/05
Establishment # 1378
Slaughter

- 10 Condensate from the over head's structures was observed dripping onto exposed bovine carcasses on a cooling room {9 CFR part 416.13}. Immediate corrective action was taken by inspection officials and establishment personnel.

- 22/51 The establishment's HACCP verification records (calibration records) did not include time {9CFR part 417.5(b)}.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE
Nader Memarian 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Sadowa Mar del Plata	2. AUDIT DATE 10/10/05	3. ESTABLISHMENT NO. 1921	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 10/10/05
Establishment # 1921
Slaughter/processing

- 10 A ready to use meat mixer, on the processing room, exhibited product residues from the previous days' operation on its product contact surfaces {9 CFR part 416.13}.
- 22/51 Register of the calibration of process-monitoring instruments and monitoring records did not include time and/or initial by the responsible establishment employee for each entry {9CFR part 417.5(b)}.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Gorina S.A.I.C. Gorina	2. AUDIT DATE 10/20/05	3. ESTABLISHMENT NO. 2025	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

50. Observation of the Establishment

Date: 10/20/05
Establishment # 2025
Slaughter

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

Nader Memarian ~~DVM~~ 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Finexcor S.A. Cte. Franco 4901 Bernal	2. AUDIT DATE 10/13/05	3. ESTABLISHMENT NO. 2062	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 10/13/05
Establishment # 2062
Slaughter/processing

There were no significant findings to report after consideration of the nature, degree, and extent of all observations.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

Nader Memarian 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Frigorifico Villa Olga S.A. Bahia Blanca	2. AUDIT DATE 10/06/05	3. ESTABLISHMENT NO. 2064	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 10/06/05
Establishment # 2064
Slaughter

22/51 The establishment's records did not address all four parts of the corrective action to be followed in response to a deviation from critical limit as required in 9CFR part 417.3.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

Nader Memarian

10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Estancias del Sur S.A. Unquillo, Cordoba	2. AUDIT DATE 10/03/05	3. ESTABLISHMENT NO. 2065	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pack Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

30. Observation of the Establishment

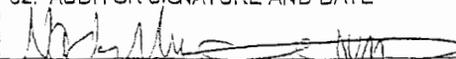
Date: 10/03/05
Establishment # 2063
Slaughter

- 10 Condensate from the over head structures was observed dripping onto exposed bovine carcasses on the slaughter room {9 CFR part 416.13}. Immediate corrective action was taken by inspection officials and establishment personnel.

- 22/51 The establishment's HACCP monitoring records did not include time for each entry {9CFR part 417.5(b)}.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE

 10-31-05

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ganadera Arenales Monte Grande	2. AUDIT DATE 10/18/05	3. ESTABLISHMENT NO. 4073	4. NAME OF COUNTRY Argentina
5. NAME OF AUDITOR(S) Dr. Nader Memarian, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Date: 10/18/05
Establishment # 4073
Slaughter

- 19/51 The establishment did not follow its verification frequency for calibration of process-monitoring equipment in accordance to its HACCP plan as required in 9CFR part 417.4.
- 22/51 There were no pre-shipment records available for review {9 CFR part 417.5(c)}.

61. NAME OF AUDITOR
Dr. Nader Memarian, DVM

62. AUDITOR SIGNATURE AND DATE
 10-31-05

NO COMMENT WAS RECEIVED FROM ARGENTINA